

TABLE IV—ALLOWANCES FOR QUALITY FACTORS—Continued

Factor	Sample unit size	Maximum number permissible for the respective grade					
		A	A	B	B	C	C
Defects:	100 cherries.						
Total—multilated, plus minor blemished plus blemished.. of which	.....	10 .....	.....	15 .....	.....	20.	
Blemished—limited to .....	.....	3 .....	.....	7 .....	.....	15.	
Harmless extraneous material.	Total contents	Average 1 piece per 60 oz. net con- tents.	.....	Average 1.5 pieces per 60 oz. net con- tents.	.....	Average 3 piece per 60 oz. net con- tents.	

## LOT COMPLIANCE

**§ 52.783 Ascertaining the grade of a lot.**

The grade of a lot of canned red tart pitted cherries covered by these standards is determined by the procedures set forth in the Regulations Governing Inspection and Certification of Processed Fruits and Vegetables, Processed Products Thereof, and Certain Other Processed Food Products (§§52.1 to 52.87).

## SCORE SHEET

**§ 52.784 Score sheet for canned red tart pitted cherries.**

Size and kind of container.  
Container mark or identification.  
Label.  
Net weight (ounces).  
Vacuum (inches).  
Drained weight (ounces).  
Sirup designation (extra heavy, heavy, etc.).  
Brix measurement.  
Size<sup>1</sup>.

Factors		Score points	
Color .....	20 (A)	18–20	
	(B)	16–17	
	(C)	<sup>2</sup> 14–15	
	(SStd.)	<sup>2</sup> 0–13	
Freedom from pits.	20 (A)	18–20	
	(b)	<sup>2</sup> 16–17	
	(C)	<sup>2</sup> 14–15	
	(SStd.)	<sup>2</sup> 0–13	
Freedom from defects.	30 (A)	27–30	
	(B)	<sup>2</sup> 24–26	
	(C)	<sup>2</sup> 21–23	
	(SStd.)	<sup>2</sup> 0–20	
Character .....	30 (A)	27–30	
	(B)	<sup>2</sup> 24–26	
	(C)	<sup>2</sup> 21–23	
	(SStd.)	<sup>2</sup> 0–20	
Total score	100		

Normal flavor.

## Grade.

<sup>1</sup> See size limitation for U.S. Grade A and U.S. Grade B.  
<sup>2</sup> Indicates limiting rule.

**Subpart—United States Standards for Grades of Frozen Red Tart Pitted Cherries**

SOURCE: 39 FR 23235, June 27, 1974, unless otherwise noted. Redesignated at 42 FR 32514, June 27, 1977, and further redesignated at 46 FR 63203, Dec. 31, 1981.

## PRODUCT DESCRIPTION AND GRADES

**§ 52.801 Product description.**

Frozen red tart pitted cherries is the food prepared from properly matured cherries of the domestic (*Prunus cerasus*) red sour varietal group which have been washed, pitted, sorted, and properly drained; may be packed with or without a nutritive sweetened packing medium or any other substance permitted under the Federal Food, Drug, and Cosmetic Act, and are frozen and stored at temperatures necessary for the preservation of the product.

**§ 52.802 Grades of frozen red tart pitted cherries.**

(a) “U.S. Grade A” (or “U.S. Fancy”) is the quality of frozen red tart pitted cherries of which not more than five (5) cherries per sample unit may be less than  $\frac{9}{16}$  inch (14 mm) in diameter, and that:

- (1) Possess a good red color;
- (2) Are practically free from pits;
- (3) Are practically free from defects;
- (4) Have a good character;
- (5) Possess a normal flavor; and

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(6) Score not less than 90 points when scored in accordance with the scoring system outlined in this subpart.

(b) “U.S. Grade B” (or “U.S. Choice”) is the quality of frozen red tart pitted cherries of which not more than ten (10) cherries per sample unit may be less than  $\frac{3}{16}$  inch (14 mm) in diameter, and that:

(1) Possess a reasonably good red color;

(2) Are reasonably free from pits;

(3) Are reasonably free from defects;

(4) Have a reasonably good character;

(5) Possess a normal flavor; and

(6) Score not less than 80 points when scored in accordance with the scoring system outlined in this subpart.

(c) “U.S. Grade C” (or “U.S. Standard”) is the quality of frozen red tart pitted cherries that:

(1) Possess a fairly good red color;

(2) Are fairly free from pits;

(3) Are fairly free from defects;

(4) Have a fairly good character;

(5) Possess a normal flavor; and

(6) Score not less than 70 points when scored in accordance with the scoring system outlined in this subpart.

(d) “Substandard” is the quality of frozen red tart pitted cherries that fail to meet the requirements of U.S. Grade C.

### SAMPLE UNIT SIZE

#### § 52.803 Sample unit size.

Compliance with requirements for size and the various quality factors is based on the following sample unit sizes for the applicable factor:

(a) Pits, character, and harmless extraneous material—20 ounces of drained cherries.

(b) Size, color, and defects (other than harmless extraneous material)—100 cherries.

### FACTORS OF QUALITY

#### § 52.804 Ascertaining the grade of a sample unit.

(a) The grade of frozen red tart pitted cherries is determined immediately after thawing to the extent that the cherries may be separated easily and the cherries are free from ice and solidified packing media. The grade is determined by considering in addition to the requirements of the respective

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grade (including the requirement of the size in U.S. Grade A and U.S. Grade B), the respective ratings of the factors of color, pits, absence of defects, character, the total score, and the limiting rules which may be applicable.

(b) The relative importance of each factor is expressed numerically on a scale of 100. The maximum number of points that may be given each factor is:

Factors	Points
Color .....	30
Freedom from pits .....	20
Freedom from defects .....	20
Character .....	30
Total score .....	100

(c) *Normal flavor* means that the flavor is characteristic of frozen red tart pitted cherries and that the product is free from objectionable flavors of any kind.

#### § 52.805 Ascertaining the rating for each factor.

The essential variations within each factor are so described that the value may be ascertained for each factor and expressed numerically. The numerical range for the rating of each factor is inclusive (for example, “27 to 30 points” means 27, 28, 29 or 30 points).

#### § 52.806 Color.

(a) (A) *Classification*. Frozen red tart pitted cherries that possess a good red color may be given a score of 27 to 30 points. “Good red color” means that the frozen cherries possess a color that is bright and typical of properly ripened cherries and that is practically uniform in that the number of cherries that vary markedly from this color due to oxidation, improper processing, or other causes, or that are undercolored, does not exceed the number specified in Table I.

(b) (B) *Classification*. Frozen red tart pitted cherries that possess a reasonably good red color may be given a score of 24 to 26 points. Frozen red tart pitted cherries that fall into this classification shall not be graded above U.S. Grade B, regardless of the total score for the product (this is a limiting rule). “Reasonably good red color” means that the cherries possess a color